currys essentials

FRIDGE FREEZER

INSTRUCTION MANUAL
CSC55W10

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Congratulations on the purchase of your new Currys Essentials Fridge Freezer.

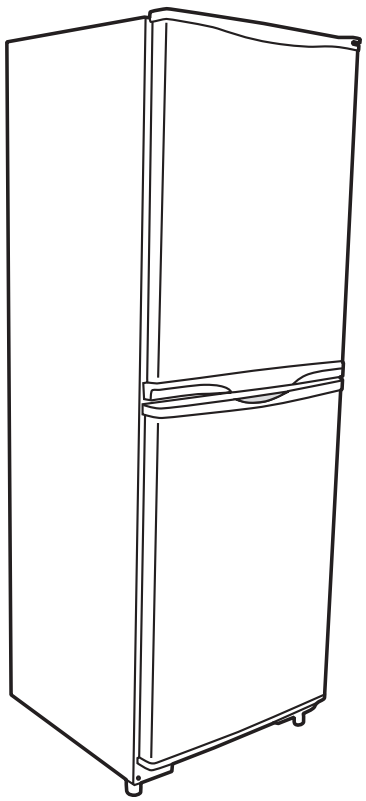
We recommend that you spend some time to read this Instruction Manual in order to fully understand how to install and operate it.

Read all the safety instructions carefully before use and keep this instruction manual for future reference.

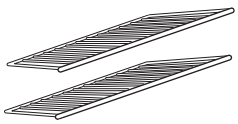
Unpacking

Remove all packaging from the fridge freezer. Retain the packaging. If you dispose of it please do so according to local regulations.

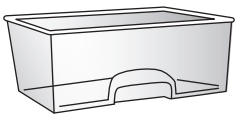
The following items are included:



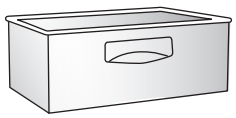
The Main Unit



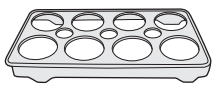
Adjustable Shelves x 2
P.N.: B0125.5.1-2



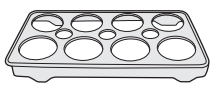
Salad Bin x 1
P.N.: B0125.5-1



Freezer Drawers x 4
P.N.: B0025.5.2



Small Egg Tray x 1
P.N.: BCD-211.5-12



Egg Tray x 1
P.N.: BCD-211.5-13

Instruction Manual
P.N.: B0219.5-1(002H)

If items are missing, or damaged please contact Partmaster (UK only). Tel: 0870 6001 338 for assistance.

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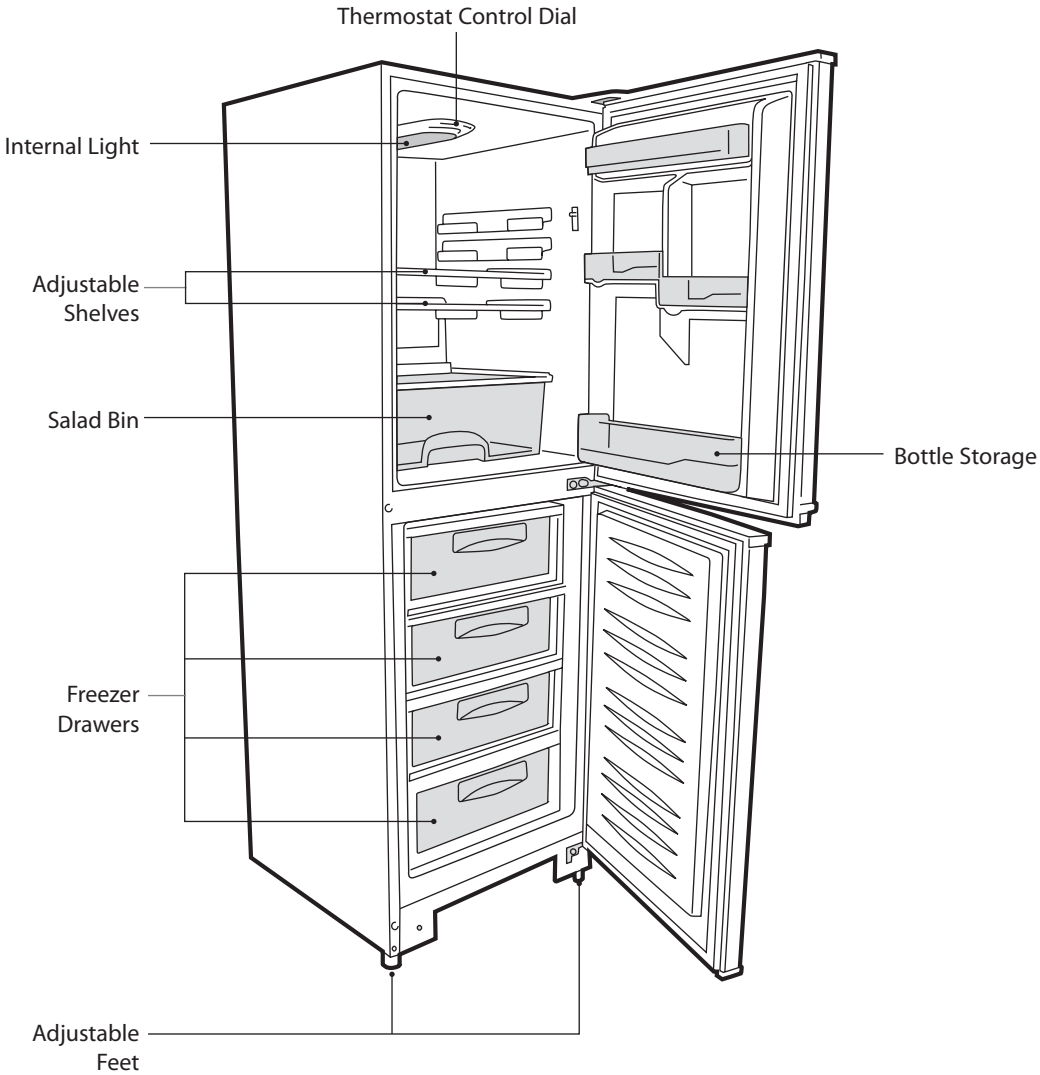
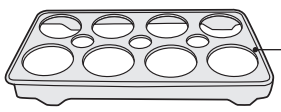
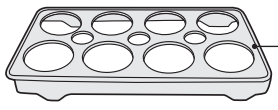
Product Overview




Small Egg Tray


Egg Tray

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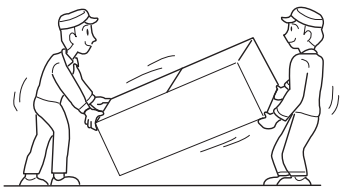
Installation

Location

When selecting a position for your fridge freezer you should make sure the floor is flat and firm, and the room is well ventilated with an average room temperature of between 16°C and 32°C. Avoid locating your fridge freezer near a heat source, eg. cooker, boiler or radiator. Also avoid direct sunlight as it may increase the electrical consumption. Extreme cold ambient temperatures may also cause the appliance not to perform properly. This fridge freezer is not designed for use in a garage or outdoor installation.

Do not drape the fridge freezer with any covering. When installing, ensure that free space is left at the sides. You may refer to the Overall Space Required in the Specification section. The fridge freezer door can open to the right or the left, depending on what better suits the location.

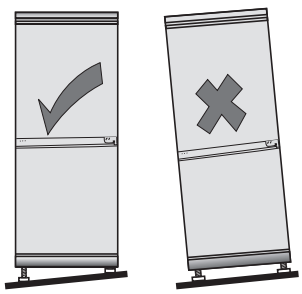
Tilt the fridge freezer carefully. 2 people are required to tilt the fridge freezer during the door reversing process.



Levelling the Fridge Freezer

To do this use the two levelling feet at the front of the fridge freezer.

If the fridge freezer is not level, the door and magnetic seal alignments will not be covered properly.



Cleaning Before Use

Wipe the inside of the fridge freezer with a weak solution of bicarbonate soda. Then rinse with warm water using a 'wrung-out' sponge or cloth. Wipe completely dry before replacing the shelves and salad bin. Clean the exterior of the fridge freezer with a damp cloth.

If you require more information refer to the **CLEANING** section.

- **Before Plugging in YOU MUST**
  Check that you have a socket which is compatible with the plug supplied with the fridge freezer.
- **Before Turning On!**
  Do not turn on until four hours after moving the fridge freezer. The coolant fluid needs time to settle. If the fridge freezer is switched off at any time, wait 30 minutes before switching back on.

Before Using Your Fridge Freezer

Before placing any food in your fridge freezer, turn it on and wait for 24 hours, to make sure it is working properly and to allow the fridge freezer to fall to the correct temperature. Your fridge freezer should not be overfilled.

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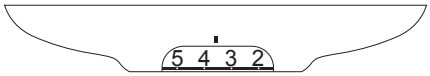
Operating Instructions

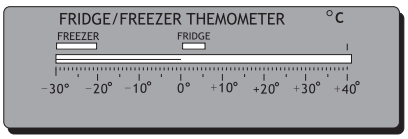
Switching On Your Fridge Freezer



1. The internal temperature of your fridge freezer is controlled by a thermostat. Before connecting the fridge freezer to the mains supply make sure that the thermostat control dial is set at the **0** position. The thermostat control dial is located inside the fridge compartment.

2. Adjust the thermostat control dial to the desired position, bear in mind that the higher the number, the lower the temperature. Position 4 is the recommended setting for the fridge freezer when operating at normal room temperature (between 16°C and 32°C).

3. The fridge freezer may not operate at the correct temperature if it is in a particularly hot or a particularly cold room, or if you open the fridge freezer door often.



4. If you are concerned that your fridge freezer is not being kept cold enough and wish to check the temperature you will need a special fridge freezer thermometer. These are available from most supermarkets and hardware shops.
   Place the thermometer in the fridge compartment and leave overnight, the correct temperature should be between 0°C and 5°C. Alternatively, place the thermometer in the middle basket of the freezer compartment and leave it overnight. The correct temperature should be -18°C or lower.

Adjusting the Temperature

The internal temperature of your fridge freezer is controlled by a thermostat. The recommended position is between 1 to 3 for colder working environments (i.e. during winter) and between 3 to 5 for hotter environments. Please adjusted according to the environment. The position 5 is super freezing. This setting can be used for freezing fresh food quickly but should not be used for normal operation. If you require more information refer to the **Super Freezing** section.

Noises Inside the Fridge Freezer!

If you have not owned a fridge freezer before, you may notice that it makes some rather unusual noises. Most of these are perfectly normal, but you should be aware of them!

These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your fridge freezer. This is the compressor motor working, as it pumps the refrigerant around the system.

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Super Freezing

This function is for freezing fresh food. This makes your fridge freezer colder (approx -30°C). Therefore fresh food will be frozen quicker, helping to retain more of the goodness. Turn the thermostat control dial to the "5" position. Freezing will be complete after 24 hours. After this time turn the thermostat control dial back to a medium position, to allow the fridge freezer to return to its normal temperature (-18°C). Never freeze large quantities of fresh food at one time.

Shopping for Chilled Foods

- Take a quick look at the chilled food package and make sure it is in perfect condition.
- Try to keep chilled food together whilst shopping and on the journey home as this will help to keep the food cold.
- Don't buy chilled food unless you can chill it straight away. Specially insulated bags can be bought from most supermarkets and hardware shops. These bags can keep chilled food cold for longer while transporting.
- Food that has been left in a car or at room temperature for a prolonged period of time could raise the food temperature to a dangerous level, which allows harmful bacteria to grow.
- Always unpack and place chilled food in the fridge freezer before storing dry food.

Tips for Keeping Food Perfect in the Fridge Freezer

- Cooked meats/fishes should always be stored on a shelf above raw meats/fishes to avoid bacterial transfer. Keep raw meats/fishes in a container which is large enough to collect juices and cover it properly. Place the container on the lowest shelf at the bottom of the fridge freezer.
- Leave space around your food, to allow air to circulate inside the fridge freezer. Ensure all parts of the fridge freezer are kept cool.
- To prevent transfer of flavours and drying out, pack or cover the food separately. Fruit and vegetables do not need to be wrapped.
- Always let pre-cooked food cool down before you put in the fridge freezer. This will help to maintain the internal temperature of the fridge freezer.
- To prevent cold air escaping from the fridge freezer, try to limit the number of times you open the door. We recommend that you only open the door when you need to put food in or take food out.

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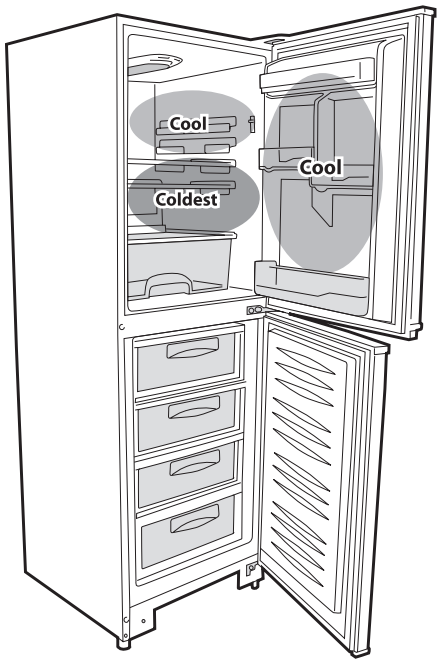
Where to Store Your Foods in the Fridge

Cool Area

This is where to store foods like milk, eggs, yogurt, fruit juices, hard cheeses e.g. cheddar. Opened jars and bottles of salad dressings, sauces and jams. Fats, e.g. butter, margarine, low-fat spreads, cooking fats and lard.



Coldest area: 0°C to 5°C

To keep food safe in cold temperature:

- Raw and uncooked foods should always be wrapped.
- Pre-cooked chilled foods, e.g. ready meals, meat pies, soft cheeses.
- Pre-cooked meats e.g. ham.
- Prepared salads (including pre-washed chopped, pre-packed mixed green salad, rice, potato salad etc.)
- Desserts, e.g. fromage frais, home-prepared food and leftovers or cream cakes.

Salad Bin

This is the most humid part of the fridge. Vegetables, fruit, fresh salad items e.g. unwashed whole lettuce, whole tomatoes, radishes etc. can be stored here.

We recommend that all produce kept in the salad bin is wrapped.

Always wrap and store raw meat, poultry and fish on the lowest shelf at the bottom of the fridge. This will stop them dripping onto, or touching other foods. Do not store inflammable gases or liquids in the fridge.

Shopping for Frozen Foods

- Your freezer compartment is 4-star. ****
  When you are buying frozen food, check the storage guidelines on the packaging. You will be able to store each item of frozen food for the period shown against the 4-star rating. This is usually the period stated as "Best before" on the front of the packaging. The maximum freezing capacity of this fridge freezer is 4.5kg in 24 hours. Do not place fresh food into the freezer compartment exceeding this weight.
- Check the temperature of the frozen food cabinet in the shop where you buy your frozen foods. It should show a temperature lower than -18°C.
- Take a quick look at the frozen food package and make sure it is in perfect condition.
- Always buy frozen products last on your shopping trip or visit to the supermarket. Try to keep frozen food together whilst shopping and on the journey home as this will help to keep the food cold.
- Don't buy frozen food unless you can freeze it straight away. Specially insulated bags can be bought from most supermarkets and hardware shops. These bags can keep frozen food frozen longer.

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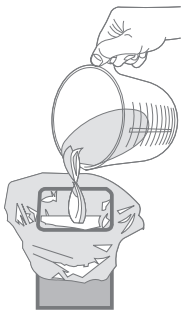
Preparations for Freezing

- Use quality food and handle it as little as possible. Freeze food in small quantities as it freezes faster, takes less time to thaw and enables you to control the quantity you need better.
- Leave cooked food to cool completely. Chill food in a freezer before freezing if possible.
- Consider how you will want to cook the food before freezing it.
- Don't freeze food in metal containers if you may want to microwave it straight from the freezer.
- Use special freezer bags, freezer film, polythene bags, plastic containers, and aluminium foil (heavy duty grade only). If in doubt, double wrap your food. Don't use aluminium foil for acidic foods, e.g. citrus fruits. Don't use thin cling film, glass, nor used food containers without cleaning.
- Exclude as much air from the container as possible. You could buy a special vacuum pump which sucks excessive air out of the packaging.
- Leave a small amount of air space when freezing liquids to allow expansion.
- You can use the space in the freezer most efficiently if you freeze liquids (or solids with liquids, e.g. stew) in square blocks. This is known as "Preforming". Pour the liquid into a polythene bag which is inside a square sided container. Freeze it, and then remove it from the container and seal the bag.



- Label your frozen foods as they will look the same when in frozen state. Use special freezer tapes, labels and pens with different colours. This allows you to easily organise and to effectively use the freezer. Write the contents and date; otherwise the frozen food might exceed the storage time and this could cause food poisoning. Please refer to your food packaging for the recommended storage time.
- You may also add the weight and cooking notes, e.g. "defrost first", "cook from frozen" and keep a separate log-lock of what is in each drawer. This will save opening the door and searching around unnecessarily.

Defrosting Frozen Food

1. Take the frozen food out from the freezer compartment and uncover the frozen food. Let it defrost at room temperature. Don't forget that defrosting in a warm area encourages the growth of bacteria and low temperature cooking may not destroy dangerous bacteria.
2. Drain off and throw away any liquid lost during defrosting.
3. Always make sure there are no ice-crystals in the food before cooking, particularly with meat. These crystals indicate that the food has not fully defrosted.
4. Cook food as soon as possible after defrosting.
5. Many microwaves and ovens have a defrost setting. To avoid bacterial build up, only use these if you intend to cook the food immediately afterwards.

Never refreeze anything that has been defrosted out unless you cook it again, to kill off harmful bacteria. Never re-freeze defrosted shellfish. Re-seal packs properly after removing items. This prevents drying or freezer-burn and a build up of frost on any remaining food.

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Cleaning

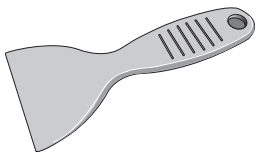
Defrosting

Frost might build up in the freezer compartment after the fridge has been used for a period of time. Scrape away the frost using a plastic scraper.

Do not use a metal or sharp instrument to scrap away the frost, nor should you use any electrical appliances to aid defrosting.

We recommend that defrosting should be carried out when the frost layer builds up to 3cm (~1.18"). Choose a time when the stock of frozen food is low, follow these procedures:

1. Take out the chilled food, turn the fridge freezer off at the mains supply and leave the door open. Ideally, the frozen food should be put into another freezer compartment or refrigerator. If this is not possible, wrap the food in several sheets of newspaper or large towels and then a thick rug or blanket to keep it cool.
2. Place a shallow bowl or pan below the freezer compartment. Scrap away the frost using the plastic scraper. Defrosting the remaining frost can be speeded up by placing a bowl of hot water inside the freezer compartment cabinet and closing the door. As the solid frost loosens, scrap it away with the plastic scraper and remove.



3. When defrosting is complete, clean your fridge freezer's interior and exterior.

Cleaning the Interior and the Exterior of the Fridge Freezer

- Wipe the inside of the fridge freezer with a weak solution of bicarbonate soda and then rinse with warm water using a 'wrung-out' sponge or cloth. Wipe completely dry before replacing the shelves and drawers.
- Use a damp cloth to clean the fridge freezer exterior, and then wipe with a standard furniture polish. Make sure that the door is closed to avoid the polish getting on the magnetic door seal or inside the fridge freezer.
- The grille of the condenser at the back of the fridge freezer and the adjacent components can be vacuumed using a soft brush attachment.

Cleaning Tips

- Condensation may appear on the outside of the fridge freezer. This maybe due to a change in room temperature. Wipe off any moisture residue. If the problem continues, please contact a qualified technician for assistance.

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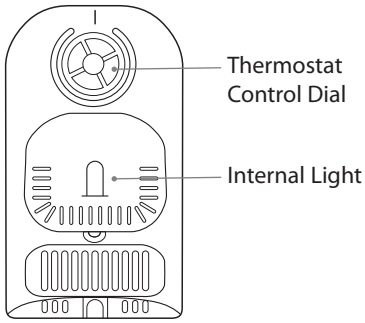
Maintenance

Changing the Internal Light

1. Before carrying out the bulb replacement always turn the thermostat control dial to Position **0**, then disconnect the mains supply.
2. Unclip the light cover by pulling down on the tag at the back of the cover, then pull the cover away from the light housing.
3. Remove the old bulb by unscrewing in an anti-clockwise direction.
4. Replace with a new bulb (10W) by screwing it in a clockwise direction make sure that it is secure in the bulb holder.
5. Refit the translucent light cover and reconnect your fridge freezer to the mains supply and switch on.



Care When Handling / Moving Your Fridge Freezer

Hold the fridge freezer around its sides or base when moving it. Under no circumstances should it be lifted by holding the edges of the top surface.

Servicing

This fridge freezer should be serviced by an authorised engineer and only genuine spare parts should be used. Under no circumstances should you attempt to repair the fridge freezer yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunction. Contact a qualified technician.

When the fridge freezer is not in use for a long period of time, disconnect it from the mains supply, empty all food and clean the appliance, leaving the door ajar to prevent unpleasant smells.

Disposal

Old appliances still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in your appliance and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the appliance are damaged prior to disposal.

Up to date information concerning options of disposing of your old appliance and packaging from the new one can be obtained from your local council office.

When disposing of an old appliance break off any old locks or latches as a safeguard.

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Specification

Model	CSC55W10
Overall Dimension (W x D x H)	544 x 617 x 1618 mm
Overall Space Required in Use (W x D x H)	1100 x 1240 x 1670 mm
Total Gross Volume	236 L
Storage Volume - Fresh Food Storage Compartment	130 L
Frozen Food Storage Volume (Four-Star Compartment)	94 L ****
Defrosting Type	Defrost
Storage Temperature	Freezer: ≤ -18°C, Fridge: 0-8°C, average ≤ 4°C
Energy Consumption	0.840kWh/24h
Energy Grading	A
Temperature Rise	> 600min
Freezing Capacity	4.5kg/24h
Power Consumption	100 W

Features and Specification are subject to change without prior notice.

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Safety Warnings

For your continued safety and to reduce the risk of injury or electric shock, please follow all the safety precautions listed below.

- Read all instructions carefully before using the fridge freezer and keep them for future reference.
- Retain the manual. If you pass the fridge freezer onto a third party, make sure to include this manual.
- Keep ventilation openings in the appliance enclosure clear of obstructions.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not use electrical appliances inside the food storage compartments of the fridge freezer, unless they are of the type recommended by the manufacturer.
- If the mains cable is damaged, it must be replaced by the manufacturer, its service agent or a qualified technician in order to avoid a hazard.
- Choose a location for your fridge freezer away from heat sources such as radiators or fires as refrigerant and vesicant are burnable.
- Young children should be supervised to ensure that they do not play with the fridge freezer.
- Do not damage the refrigerant circuit (applicable only for appliances with refrigeration circuits which are accessible to the user).
- The fridge freezer must be maneuvered by a minimum of 2 persons.
- This fridge freezer is not intended for use by persons (including children) with reduced sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instructions concerning the use of the fridge freezer by a person responsible for their safety.
- If your fridge freezer is fitted with a lock to prevent children being trapped inside, keep the key out of reach and not in the vicinity of the fridge freezer.

WARNING

IT IS HAZARDOUS FOR ANYONE OTHER THAN AUTHORISED SERVICE PERSONNEL TO CARRY OUT SERVICING OF REPAIRS WHICH INVOLVE THE REMOVAL OF COVERS.

TO AVOID THE RISK OF AN ELECTRICAL SHOCK DO NOT ATTEMPT REPAIRS YOURSELF.

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eco ideas

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room. Protected from direct sunlight. Not situated near to a heat source (radiator, oven). Where the ideal ambient room temperature is approx 20°C.	In an enclosed, unventilated room. In direct sunlight. Situated near to a heat source (radiator, oven). Where there is a high ambient room temperature.
Temperature setting with a thermostat which is approximate (set in stages).	With a medium setting of 4.	With a high setting: the lower the temperature in the compartment, the higher the energy consumption.
Use	Only open the doors when necessary and for as short a time as possible. Store food in an organised way. Allow hot food and drinks to cool down before placing them in the appliance. Store food covered or packaged. Place frozen food in the refrigerator to defrost. Do not over-fill the appliance to allow air to circulate.	Frequent opening of the doors for long periods with cause a loss of coldness. If food is not stored in an organised way, searching for an item will mean the door is open for longer. Placing hot food in the appliance will cause the compressor to run for a long time, as the appliance will have to work harder to lower the temperature. The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
Defrosting	Defrost the freezer compartment when a layer of ice 3 cm thick has built up.	A layer of ice hinders the cold from reaching the frozen food, and causes an increase in energy consumption.

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If you require a replacement for any of the items listed below, please quote their corresponding part numbers:

Replacement Part	Part Number
Adjustable Shelves	B0125.5.1-2
Salad Bin	B0125.5-1
Small Egg Tray	BCD-211.5-12
Egg Tray	BCD-211.5-13
Freezer Drawers	B0025.5.2
Instruction Manual	B0219.5-1(002H)

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